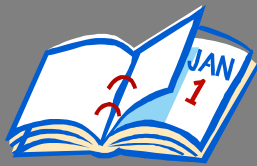




Focus on Food Safety

Date Marking



FOOD MUST BE DATE MARKED IF IT IS:

- Prepared on-site and refrigerated,* and
- Potentially hazardous, and
- Ready-To-Eat, and
- Held for more than 24 hours

MARK WITH THE DATE TO BE CONSUMED BY OR DISCARDED

Allowing seven (7) days if held at 41°F or less, or
four (4) days if held between 41°F and 45°F
Day of preparation or day commercially prepared food is
opened counts as “day one”

IF POTENTIALLY HAZARDOUS, READY-TO-EAT FOOD IS FROZEN

Mark that it is to be consumed within 24 hours of removal from freezer

or

Mark length of time refrigerated before being frozen when food is placed in the freezer. When food is removed from the freezer, mark with a “consume by” date that is seven (or four if holding at 45°F) days minus the length of time food was refrigerated before being frozen. *For example, if you held meatballs in the refrigerator for 2 days at 41°F or below and then freeze them, the “consume by” date is 7-2, or 5 days from when they are removed from the freezer.*

*Also applies to commercially processed foods after the original container is opened.

handout #5



A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health, 1000 SW Jackson, Suite 200, Topeka, KS 66612-1274 www.kdhe.state.ks.us.

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